



PINEAU

PINEAU DES CHARENTES WHITE

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ONCE UPON TIME

The history of Pineau des Charentes can be traced back to the 16th century when Henry IV came to the throne of France. Legend has it that in the 1589 harvest time, a winegrower accidentally poured grape must into a barrel already containing eau de vie. The mixture was rolled to the back of the Lord's cellar. A few years later, the barrel was needed as a result of a bumper harvest. The owner was somewhat surprised by the marvellous brew, limpid and sunny as the land of Charentes.

ELABORATION

Grape varieties for white Pineau : Ugni blanc, Folle blanche, Colombard, Sémillon, Sauvignon, Montils. Grapes are pressed (lightly in order to keep the quality of grape juice), then the must juice is mixed with eau de vie of Cognac. This addition of alcohol (one year minimum) stops the must fermentation. The Pineau-making process must produce between 16° and 22° alcohol.

AGEING

Pineau des Charentes must be aged in oak barrels over a minimum 18 months for White Pineau.

TASTING COMMENTS

Fine, elegant, complex, fruity (apricot, honey, quince...). Mellow and balanced attack. Flowing and round in the mouth.

The aromas of candied fruit are well marked with peach, quince, plum and apricot. A harmonious aftertaste leaves a fruity note.

TASTING SUGGESTIONS

Our pineau can be served at different temperatures, according to its consumption:

5-8° as an aperitive.

10-12° with Fois Gras and melon.

15-17° with Blue Cheese and pineapple tart.

ALC/VOL : 17%Vol

PACKAGING : 75 cl

